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LEARNING OUTCOMES
of the university undergraduate study programme
Food Technology

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LEARNING OUTCOMES AT THE LEVEL OF STUDY PROGRAMME

Category	Learning outcomes
Knowledge and comprehension	<ul style="list-style-type: none">- identify and describe engineering problems in food and related industries- recognise the importance of food industry and its effect on the society and environment
Application (analysis, synthesis and evaluation)	<ul style="list-style-type: none">- apply acquired knowledge from the basic natural sciences in food technology- select adequate foodstuff and technological process for the production of a specific food product- solely conduct laboratory analyses of food and evaluate gained results- solely control and supervise less complicated food production processes in line with the good production practice- apply gained knowledge in food quality assurance and take over the responsibility for the actions having in mind risk analysis, RASFF and HACCP- apply gained knowledge in creative solving of engineering problems- critically evaluate arguments, hypotheses and data in decision making process
Communication and presentation skills	<ul style="list-style-type: none">- successfully communicate with peers from the same profession- contribute as a team member in planning and designing of the food production plant as well as in their operational maintenance- successfully communicate with work colleagues- successfully present professional topics to general public
Learning skills	<ul style="list-style-type: none">- apply gained knowledge and skills in future professional and scientific education- adjust to changes in food technology methods through involvement in lifelong learning programmes- consider moral and ethical issues in engineering problems solving